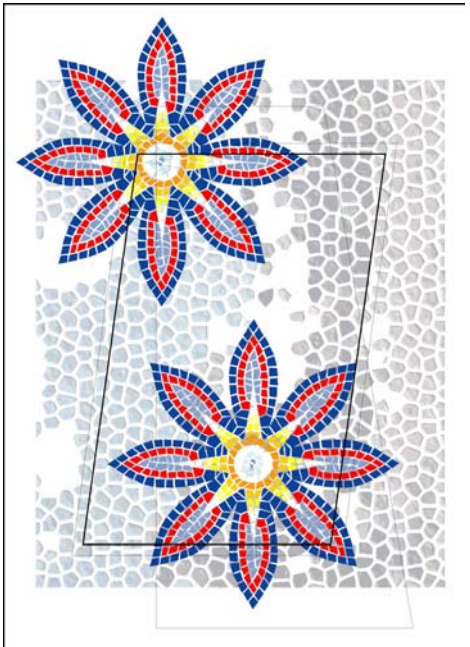


Grillo



FEUDO D'ELIMI

Named after an ancient population known as the 'Elimi' who migrated from Greece to Sicily in the 7th Century B.C. and lived in the extreme west of Sicily for nearly 400 years. They settled in a small area in the province of Trapani, between Marsala and the Valle del Belice, where it is believed they began the winemaking tradition of today, having brought with them cuttings of grapevines from their homeland.

Dating back some 2500 years, Grillo is a delicate grape variety with Greek origins thought to have come to Italy via Apulia. Now at home in Sicily, Grillo is predominantly grown in the regions surrounding Marsala and the west of this largest of the Mediterranean islands. Renowned for its capability of producing consistent quality crops, Grillo is a variety that thrives in sunshine and high temperatures, and has an incredible capacity to flourish in adverse climates.

Technical Information:

Grape Variety:	Grillo 100%
Vintage:	2006
Region:	Valle del Belice, Sicily, approx. 400 metres above sea level
Alcohol Content:	12.5%

Tasting Notes: The wines produced are classically pale straw yellow in colour with aromas while young of apricots and tropical fruits that tend towards those reminiscent of Marsala with age. Typically dry and mineral, this variety is often confused with Sauvignon Blanc for its freshness, and Chardonnay for its complexity, as it abounds with tropical fruit, apricot and nectarine characters. The palate is full and has excellent structure as a result of the high levels of natural alcohol and acidity that are reflective of its ideal growing conditions. A refreshing yet intense wine that has great balance, lingering passion fruit and apricot fruit flavors and freshness right to the finish.

Serving and Cellaring Suggestions: This wine, intended for short to medium term consumption, is an excellent accompaniment to typical Mediterranean cuisine, and in particular, fish.

